Starters
$5

Garden Salad
Fresh Local Field Greens with Tomatoes & Cucumbers

Seasonal Soup of the Day
Harvest Vegetable Soup

Main Course Salads
$14

Gorgonzola
Mixed Greens topped with Sliced Grilled Chicken Breast, Candied Peas, Imported Gorgonzola Cheese, Sliced Pears & Cherry Tomatoes tossed in Honey Balsamic Vinaigrette

Grilled Salmon Salad
Mandarin Oranges, Strawberries, Cherry Tomatoes, Red Onions, Red Peppers and Mixed Greens with Toasted Almonds in a Strawberry Balsamic Vinaigrette

Chicken Chopped Salad
Herb Grilled Chicken Breast tossed with Mixed Field Greens, Roasted Red Bell Peppers, Walnuts, Dried Cranberries & Bleu Cheese tossed in Raspberry Vinaigrette

Turkey Waldorf
Oven Roasted Turkey Breast tossed with Crisp Red & Green Apples, Walnuts, Raisins, Chopped Celery and Honey Yogurt Dressing served on a bed of Mesclun Greens

Grilled Chicken Caesar
Crisp Romaine tossed with Grilled Chicken, Classic Caesar Dressing, Garlic Croutons & Shaved Parmigianino Reggiano

Spinach Cobb Salad
Baby Spinach topped with Avocados, Eggs, Bacon, Grilled Chicken, Diced Tomatoes, Cucumbers and Crumbled Bleu Cheese with Honey Balsamic Vinaigrette

Duck Confit Pear Salad
Duck Confit with Baby Arugula, Dried Cranberries, Endives, Red Onion, with Roquefort and Anjou Pears with a Raspberry Vinaigrette

Pesto Grilled Chicken Caprese Salad
Pesto Grilled Chicken with Mixed Field Greens, Vine Ripened Tomatoes, Fresh Buffalo Mozzarella and Basil Leaves with Balsamic Glaze and Extra Virgin Olive Oil

Grilled Chicken Greek Salad
Grilled Chicken Breast with Romaine, Red Peppers, Cucumber, Kalamata Olives, Red Onion and Feta served with a Grilled Pita tossed in a Greek Dressing

Shrimp Rock Cake Salad
Shrimp Rock Cakes, with Mixed Field Greens, Bell Peppers, Red Onions with a Sweet Corn Chipotle Dressing

Turkey and Wild Rice Salad
Roasted Turkey Breast with Dried Cranberries, Mandarin Oranges, With Wild Rice with celery and Romaine, served in a Sesame Mandarin Orange Dressing

Asian Grilled Beef Salad
Nappa Cabbage, Shredded Carrots, Snow Pea, Sandions and Crispy Noodles with Teriyaki Flat Iron Steak, With Sesame Mandarin Orange Dressing

A service fee of 18% will be added to your final bill.
Main Course Sandwiches

(All sandwiches served with a choice of Sweet Potatoes Fries, Lattice Cut Fries or Homemade Potato Chips)

Tuscan Grilled Chicken Sandwich
Marinated Chicken Breast with Roasted Red Peppers, Sautéed Spinach, Swiss cheese and Dijonaise sauce served on Herb Focaccia Bread

Turkey Club
Shaved Oven-Roasted Turkey Breast with Applewood Smoked Bacon, Lettuce & Tomatoes served on Sourdough Toast with Granny Smith Caramelized Apple Aioli

Pressed Filet Of Beef Sandwich
Pressed Filet of Beef with Fresh Black Truffle Butter and Brae Burn Apples

Black Forest Ham with Caramelized Onion Grilled Cheese
Black Forest Ham, Cambozola (German Bleu Cheese) with Sweet Caramelized Onion, and Grill Rye

New England Lobster Roll
Lobster Salad with Celery, Herb Mayonnaise on Two Grilled New England Potato Rolls accompanied by New York Cole slaw

Smoke Duck And Cherry Pressed Sandwich
Smoked Duck Breast with Bing Cherries, Arugula, Sweet Bleu Cheese, Gorgonzola Dolce, and Sherry Vinaigrette on a Crusty Baguette

Gribiche Egg Salad Sandwich
Gribiche Egg Salad with Grilled Asparagus, Scallions, Bacon on Country White Bread

Pomegranate And Blueberry Glazed Chicken Breast
Glazed Chicken Breast with Micro-greens and Sliced Strawberries served on Walnut Raisin Bread

Korean Grilled Chicken Sandwich
Korean Marinated Grilled Chicken served with Asian Coleslaw on a Sweet Challah Roll

Pressed Grilled Mediterranean Vegetable Sandwich
Grilled Eggplant, Zucchini, Yellow Squash, Red and Yellow Peppers and Brie Cheese, served on Crusty Baguette with Fig Balsamic Glaze

Hofstra Club Burger
Angus Beef Burger Finished with Sautéed Onions, Mushrooms, Cheddar Cheese, and Lettuce & Tomato

Cajun Shrimp Po Boy
Cajun Shrimp with a Spicy Coleslaw and Chili Mayonnaise on a Toasted Club Roll

Lunch Combo
Specialty Sandwich of the Day and a Cup of Soup

$13

Desserts
Assorted Desserts Available From Buffet

$5.50

Beverages

Pepsi
Espresso
Diet Pepsi
Coffee
Sierra Mist
Decaffeinated Coffee
Ginger Ale
Numi Herbal Tea
Twister Orange
Cappuccino
Freshly Brewed Iced Tea

A service fee of 18% will be added to your final bill